

King Cake in a Bread Machine

Oscar · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

2 hrs 55 mins

Description

Hey yall make the dough for this king cake in your bread machine and laissez le bon temps rouler I came up with this nontraditional way to make a very traditional cake just in time for Mardi Gras

Ingredients

- - 1 cup sour cream - ¼ cup warm water (100 to 110 degrees F/40 to 45 degrees C)
- or as needed - 2 tablespoons softened butter - 1 large egg
- slightly beaten - 3 ½ cups all-purpose flour
- or as needed - 3 ½ tablespoons white sugar - ½ teaspoon salt - 2 ½ teaspoons active dry yeast - ¼ cup white sugar - 2 ½ tablespoons melted butter - 1 teaspoon ground cinnamon - ½ cup chopped pecans - 1 ½ cups confectioners' sugar - 1 ½ tablespoons melted butter - ? teaspoon vanilla extract - 2 tablespoons milk
- or as needed - 1 tablespoon purple colored sugar
- or as needed - 1 tablespoon green colored sugar
- or as needed - 1 tablespoon yellow colored sugar
- or as needed

Instructions

1. Make the dough: Place sour cream
2. warm water
3. softened butter
4. egg
5. flour
6. sugar
7. salt
8. and yeast into a bread machine in the order listed
9. or follow the order recommended by the manufacturer if different. Run Dough cycle. Remove dough from the machine after the cycle is done
10. about 90 minutes. Transfer dough to a lightly floured surface; roll out to a 10x28-inch rectangle. Make the filling: Mix sugar
11. melted butter
12. and cinnamon together in a bowl. Spread mixture over dough
13. then sprinkle pecans over top. Starting at a long edge
14. roll dough over filling into a log. Transfer to a greased baking sheet with the seam facing down. Moisten dough at each end of the log; pull ends together to form a ring and pinch to seal. Cover with a cloth and let rise in a warm place until doubled in volume
15. about 30 minutes. Preheat the oven to 375 degrees F (190 degrees C). Bake cake in the preheated oven until golden brown on top
16. about 15 minutes. Remove from the oven and let cool on a wire rack for 10 minutes. While the cake is cooling
17. make the glaze: Combine confectioners' sugar
18. melted butter
19. and vanilla in a bowl. Stir in just enough milk to make a smooth but not watery glaze. Spoon glaze onto warm cake
20. allowing it to dribble down the sides. Immediately sprinkle alternating bands of purple
21. green
22. and yellow colored sugar over glaze. Allow cake to cool completely before serving.